



E33D5

Technical data sheet for

E33D5 ON THE SK33 STAND

Half Size Digital / Electric Convection Oven on a Stainless Steel Stand



E33D5 OVEN





F33D5

Unit shall be a Moffat electrically heated Turbofan convection oven E.T.L. listed and NSF-4 listed. The oven shall have a one piece porcelain enameled oven chamber, stainless exterior top and sides. The oven shall have a vented safe touch side hinged door with slam shut latching and pendulum operation door handle. Oven shall have capacity for 5 half size sheet pans or 5 12" x 20" steam pans. The oven shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The oven control shall allow both manual and programmed (20 programs) operating modes with programmable moisture injection, 2 speed oven fan, and 3 stage cooking. A core temperature probe M236060 is optional. The oven shall include dual halogen oven lamps. The oven shall be able to be bench mounted on 3" feet or mounted on oven stand model SK33. Unit shall be supplied in 100% recyclable shipping packaging. This unit shall be Energy Star certified.

SK33

Unit shall be a Moffat Turbofan stainless steel oven stand NSF-4 listed. The stand shall be constructed from stainless steel tube with castors, with front castors having dual swivel and wheel locks. It shall be fitted with 5 tray runners suitable for up to 5 half size sheet pans or 5 $12^{\prime\prime}$ x $20^{\prime\prime}$ steam pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E33D5 and E33T5. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- 5 half size sheet pan capacity
- 5 12" x 20" hotel pan capacity
- 31/3" / 85mm tray spacing
- Compact 24" / 610mm width
- Digital display Time and Temperature Controls
- Large easy view 3/4" / 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Core Probe program cooking (optional Core Probe Kit)
- Moisture injection mode (5 levels) and manual injection
- 2 speed bi-directional reversing fan system
- 5.8kW heating power
- Safe-Touch vented side hinged door
- Slam shut door latch
- Pendulum operation door handle
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- Anti-skid 2" / 50mm dia. 3" / 76mm high adjustable stainless steel feet
- 100% recyclable packaging

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Turbofan SK33 Oven Stand
- DSK33 Double Stacking Kit





turbofanbolt

E33D5

E33D5 Half Size Digital / Electric Convection Oven on a Stainless Steel Stand

CONSTRUCTION

Porcelain enameled fully welded oven chamber Stainless steel front, sides and top exterior Stainless steel oven fan baffle and oven vent Removable 5 position stainless steel side racks Stainless steel frame side hinged door

0.2" / 5mm thick door outer glass 0.2" / 5mm thick low energy loss door inner glass Stainless steel control panel

Aluminised coated steel base and rear panels

CONTROLS

Electronic controls with Digital Time and Temperature display, Manual or Program modes

Large 3/4" / 20mm high LED displays

Two individual time and temperature setting control knobs ON/OFF and Oven Lights key

Fan LO speed key

Timer Start / Stop key

Moisture Injection key (5 moisture levels)

Programs select key

Actual temperature display key Adjustable buzzer / alarm volume Thermostat range 120-500°F

Timer range from 180 minutes in countdown mode Timer range up to 999 minutes in time count mode for

holding, slow cooking

Optional Core Probe temperature range 122-194°F / 50-90°C Over-temperature safety cut-out

CLEANING

Stainless steel top and side exterior panels

Porcelain enameled oven chamber

Fully removable stainless steel oven side racks

Removable stainless steel oven fan baffle

Easy clean door system with hinge out door inner glass (no tools required)

Removable plug-in oven door seal (no tools required)

3" / 76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements 208V, 60Hz, 1P+N+E, 5.8kW, 27.8A 220-240V, 60Hz, 1P+N+E, 6.0kW, 25A No cordset supplied

Water Requirements(optional)

Cold water connection 3/4" GHT male

-610 mm / 24"-

80psi maximum inlet pressure / 20psi minimum inlet pressure

Oven Rack Dimensions Width 13" / 330mm Depth 201/8" / 530mm Nett Weight (E33D5)

Packing Data (E33D5)

205lbs / 93kg

158lbs / 71.5kg

Width 25¾" / 655mm Height 31¾" / 805mm Depth 32¾" / 830mm Volume 15.5ft³ / 0.44m3

SK33 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E33D and E33T Series ovens

5 position tray runners standard

Welded $1\frac{1}{2}$ " / 38mm and $1\frac{1}{4}$ " / 32mm square tube

front and rear frames

Welded rack supports/side frames

3" / 76mm diameter swivel castors standard with

2 front castors wheel and swivel lock

Supplied CKD for assembly on site

External Dimensions (SK33 Oven Stand)

Width 24" / 610mm Height 34%" / 880mm Depth 255%" / 650mm Nett Weight (SK33 Oven Stand)

40lbs / 18kg

Packing Data (SK33 Oven Stand)

45lbs / 20.5kg 3.53ft³ / 0.10m3

Width 29¾" / 755mm Height 31¼" / 795mm Depth 6¼" / 160mm

INSTALLATION CLEARANCES

Rear 2" / 50mm LH Side 2" / 50mm RH Side* 3" / 75mm

680 mm / 26¾"

ELECTRICAL

mm / 37%

* For fixed installations a minimum of 20" / 500mm is required for service

CLEARANCE FROM SOURCES OF HEAT

245 mm / 9%

308 mm / 121/6".

A minimum distance of $12^{\prime\prime}$ / 300mm from the appliance sides is required



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ISO9001 Quality Management SGS_ Standard

Designed and manufactured by



ISO9001

All Turbofan products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.



380 mm





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